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Title: Baja's 2017 Cookbook

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Table Of Contents:

Page / Recipe

5 / Breakfast In A  
Blanket  
10 / Old Fashioned  
Vegetable Beef Soup  
18 / Cheeseburger Tater  
Tot Casserole  
24 / Grandma's Favorite  
Meatballs  
30 / Make Ahead French  
Toast  
39 / Tourtiere  
45 / Chocolate  
Candy Cane Cookies  
60 / Petite Cheesecakes  
64 / Peanut Brittle  
67 / Cow Pies  
70 / Almond Sugar  
Cookies  
76 / Easy Eclair Cake  
83 / Ton Cake  
90 / Nut Cups  
96 / Goblin Tootsie Rolls  
99 / Dessert Drinks  
Breakfast in a Blanket  
By Grandma

Ingredients:

8 Large Eggs  
Kosher Salt  
Freshly Ground Black  
Pepper  
1 Tbs. Chopped Fresh  
Chives  
1 Tube Crescent Rolls  
4 Slices Cooked Bacon,  
Halved  
2 Cups Shredded Cheddar  
Cheese

Directions:

-Preheat oven to 375  
degrees.

- In a medium bowl, whisk eggs and season with salt and pepper.
- In a large skillet over medium heat, melt butter. Add eggs and chives and scramble as desired.
- On a lightly floured work surface, roll out Crescent Rolls. Top with cooked bacon, scrambled eggs, and cheese.
- Roll up and transfer to a parchment-lined baking sheet.
- Bake until deeply golden, 12 to 14 minutes.
- Serve immediately.

## Old Fashioned Vegetable Beef Soup

By EM Crysania

### Ingredients:

1 Pot Roast (about 2 pounds)  
 2 Russet Potatoes, chopped  
 1 Bag Frozen Seasoning Blend (or just chopped onions)  
 1 Bag Frozen Peas  
 1 Bag Frozen Green Beans  
 1 Bag Frozen Corn  
 4 Large Carrots, Chopped  
 1 (32 ounce) Container Beef Broth  
 2 (10.75 ounce) Cans Of Tomato Soup  
 1 Can Filled With Water  
 Salt and Pepper, To Taste

### Instructions:

- Season roast with salt and pepper and place in your slow cooker with half a can of beef broth.
- Cook on low for about 10 hours and shred with two forks.
- In a very large pot, sauté carrots and seasoning mix in 1 tablespoon of oil until

tender.

-Add beef, potatoes,  
remaining veggies,  
remaining beef broth,  
tomato soup, water, salt  
and pepper.

-Bring to a boil, lower  
the heat, cover and  
simmer for about an  
hour.

-Add water as desired  
while it cooks.

This can also be cooked  
in the slow cooker! Make  
the roast ahead of time,  
add all the ingredients to  
your slow cooker, and  
cook on low for 6-8  
hours.

Cheeseburger Tater Tot  
Casserole

By EM Crysania

"Something for the kids  
to enjoy!"

Ingredients:

2 Pounds Extra Lean  
Ground Beef, Browned  
1 Can Reduced Fat Cream  
Of Mushroom Soup  
1 8 Ounce Tub Of  
Reduced Fat Sour Cream  
1 Cup Grated Cheddar  
Cheese  
1 Package Of Frozen  
Tater Tots

Instructions:

-Preheat oven to 350  
degrees.

-Spray 9 x 13 inch pan  
with cooking spray.

-Layer the beef of the  
bottom of the pan.

-In a small bowl, mix the  
sour cream and cream of  
mushroom soup. Then  
spread on top of the  
beef.

-Layer the cheese on top  
of the sour cream  
mixture.

-Layer the tater tots on  
top of the cheddar.

-Bake covered for 45 minutes. Uncover and bake for 15 more minutes.

Serve with ketchup and mustard for that cheeseburger taste!

Grandma's Favorite  
Meatballs  
By Grandma

Ingredients:

2 Packages Pre-made  
Original Meatballs (not  
from Mongbats or  
Balrons)  
1 Large Jar Grape Jelly  
(not from Goblin navels)  
1 Can Chili, No Beans  
1 Crockpot

-Toss the chili and grape  
jelly (outten the can and  
jar) into the crockpot  
and stir it up together

-Rip open them bags of  
meatballs and put 'em in  
the crock pot on top of  
the chili/jelly mixture.

-Stir the pot and get  
the mixture coatin' the  
meatballs.

-Put the lid on and set  
the pot on high until the  
meatballs are hot and the  
mixture has melted good.

-Stir the pot every once  
in a while, to make sure  
the meatballs are coated.

Turn on low to keep  
warm, and enjoy!

“You can substitue the  
meatballs fer’ them little  
smoked weenie thangs  
‘iffin yer want... they  
good too!”

Make Ahead French Toast  
By Amber Witch

“In my family it is  
tradition to also have a  
huge breakfast in addition  
to dinner either

Christmas morning or the morning of the 26th, depending on when family is here.”

Ingredients:

5 Eggs, Lightly Beaten  
(or equivalent real egg beaters)  
1 1/2 Cups Milk  
1 Cup Half and Half  
1 Teaspoon Pure Vanilla Extract  
Cinnamon  
Half of a 1 Pound Loaf French Bread, Cut Diagonally In 1 Inch Slices  
1/2 Cup Butter, Melted  
1 Cup Light Brown Sugar  
2 Tbs. Vermont Maple Syrup  
1 Cup Chopped Pecans

-Get a cold stick of butter and press it into the bottom and sides of your baking dish, making a slightly thick layer of butter, then put the bread and the mixture in.

-Use a flexible spatula and gently insert it underneath the bread to pull it away from the pan. This will minimize any sticking.

-In a large bowl, whisk together eggs, milk, cream and vanilla.

-Dip bread slices into the mixture and place in your baking dish. Refrigerate overnight.

The next morning:

-Preheat oven to 350. In a small bowl, combine butter, sugar, maple syrup and pecans.

-Spoon mixture over bread.

-Bake in the preheated oven until golden, about 40 minutes.

-Let stand 5 minutes before serving.

-Shake powdered sugar  
over top after plating.

Tourtiere (Christmas  
Morning Meat Pie)  
By Amber Witch

Ingredients:

1/3 Pound Ground Pork  
2/3 Pound Lean Ground  
Beef  
1 Cup Water  
1/2 Cup Finely Chopped  
Onion  
1/2 Cup Fine Dry Bread  
Crumbs  
1/4 Teaspoon Ground  
Sage  
1/8 Teaspoon Ground  
Black Pepper  
1/8 Teaspoon Ground  
Nutmeg  
Pastry For Two 9-Inch  
Pie Crusts

-Brown the pork and beef  
in skillet, drain off  
excess fat.

-Stir in onion, water,  
bread crumbs, salt, sage,  
pepper and nutmeg.

-Simmer, covered, until  
the onion is tender, about  
20 minutes, stirring  
often.

-Line a 9-inch pie plate  
with pastry, fill with  
mixture. Adjust top  
crust, seal and flute. Cut  
slits in top.

-Bake at 400 degrees  
until golden brown. Cover  
edges with foil, if  
necessary, to prevent  
over-browning.

Serve hot.

Girl Scout Edith's  
Chocolate Candy Cane  
Cookies  
By Girl Scout Edith

“Warning! Don't try to  
make these when Girl  
Scout Tina is around! She  
always sneaks into the

refrigerator and eats half the dough!"

Ingredients for the cookies:

1 3/4 Cup All Purpose Flour  
1/2 Cup Unsweetened Cocoa Powder  
1/4 Teaspoon Salt  
1 Cup Sugar  
3/4 Cup Room Temperature Unsalted Butter  
1 Large Egg

Ingredients for the filling:

1 Cup, Plus 2 Tbs. Powdered Sugar  
3/4 Cup Room Temperature Unsalted Butter  
3/4 Teaspoon Peppermint Extract  
2 Or More Drops Red Food Coloring

1/2 Cup crushed red and white striped candy canes  
-or- hard peppermint candies

Cookies:

-Whisk flour, cocoa and salt in medium bowl to blend.

-Use electric mixer to beat sugar and butter in large bowl until well blended.

-Beat in egg.

-Add dry ingredients and beat until blended.

-Refrigerate dough 1 hour.

-Preheat oven to 350 degrees.

-Line 2 baking sheets with parchment.

-Scoop dough by level tablespoonfuls and roll into smooth balls. Place the ball 2 inches apart on cookie sheets. Flatten each ball with the bottom of your hand to 2 inch

rounds. The edges will crack but that's okay.

-Bake until cookies no longer look wet and a small indentation appears when the tops of the cookies are lightly touched with your fingers, about 11 minutes. Don't overbake as the cookies will get too hard.

-Cool on sheet for 5 minutes then transfer to a rack and cool completely.

Filling:

-Using an electric mixer, beat powdered sugar and butter in medium bowl until blended.

-Add peppermint extract and 2 drops red food coloring.

-Beat until light pink and well blended, adding more food coloring if darker color is desired.

-Spread 2 generous teaspoons of filling evenly over the flat side of a cookie to the edges and top with another cookie, flat side down pressing gently to adhere. Do this to all the cookies.

-Place the crushed candy on a plate and roll the edges of the cookie sandwiches in it.

-Store in a single layer in an airtight container at room temperature or freeze up to 2 weeks.

Makes about 18 cookies unless you make them with Girl Scout Tina. She always eats the dough before before I can make em.

Petite Cheesecakes  
By Mama Faith

Ingredients:

24 Cupcake Liners With



24 Vanilla Wafer Cookies  
(brand doesn't matter)  
Two 8 Ounce Packages of  
Cream Cheese  
3/4 Cup Sugar  
2 Eggs  
1 Tbs. Lemon Juice  
1 Teaspoon Vanilla Extract

-Stir the cream cheese  
and add the other  
ingredients until smooth.  
-Pour mixture on wafer  
cookies.  
-Bake at 375 degrees  
for 15-20 minutes until  
tester toothpick comes  
out dry  
-Cool and top with cherry  
pie filling (or your  
preference)

Peanut Brittle  
By Dagny Taggart

Ingredients:  
2 Cups Sugar  
1 Cup Light Corn Syrup  
1/2 Cup Water  
1 Stick Margarine  
1 Stick Butter  
2 Cups Of Raw Peanuts  
1 Teaspoon Baking Soda

-Cook sugar, syrup and  
water until dissolved.  
-Stir in margarine and  
butter and cook until  
230 degrees  
-Add raw peanuts and  
cook until 280-300  
degrees (hard crack).  
-Remove from heat and  
stir in baking soda.  
-Pour on cookie sheets,  
cool and break.

Cow Pies  
By Mama Faith

Ingredients:

2 Cups Of Milk Chocolate  
Chips  
1 Tbs. Shortening -or-  
Butter  
3/4 Cup Raisins  
3/4 Cup Chopped Pecans  
-or- Almonds -or-

## Walnuts

- In a double boiler over simmering water, melt the chips and shortening (or butter)
- Stir until smooth.
- Remove from heat and stir in raisins and nuts.
- Drop by tablespoons on waxed paper.
- Chill in refrigerator

## Almond Sugar Cookies

By Dagny Taggart

### Ingredients:

1 1/2 Cup Sifted  
Powdered Sugar  
1 Cup Soft Butter  
1 Egg  
1 Teaspoon Vanilla  
1 Teaspoon Baking Soda  
1 Teaspoon Cream Of  
Tartar  
1/2 Teaspoon Almond  
Extract  
2 1/2 Cups Flour

- Mix sugar and butter.
- Blend in egg and flavorings.
- Blend dry ingredients and stir in.
- Refrigerate dough for 1 to 2 hours.
- Divide dough in half, flour counter surface and roll out to 3/16" thickness.
- Cut and place on lightly greased baking sheet (or parchment paper).
- Bake for 6-7 minutes at 375 degrees.

If you decide you don't want to frost them, just sprinkle sugar on each cookie before baking.

### Cream Cheese Frosting:

1 - 8 Ounce Softened  
Cream Cheese  
1/2 Cup Softened Butter  
4 Cups Powdered Sugar  
1 Teaspoon Vanilla Extract

Easy Eclair Cake  
By EM Crysania

Ingredients:

2 (3.4 Ounce) Boxes Of  
Dry Vanilla Instant  
Pudding Mix  
3 1/2 Cups Whole Milk  
12 Ounces Of Cool Whip  
1 Box (2-3 sleeves) Of  
Graham Crackers  
1 to 2 Tubs Of Chocolate  
Cake Frosting

-In a large bowl, blend  
milk and vanilla pudding  
packets for about 2  
minutes.

-Fold in Cool Whip.

-Line the bottom of a  
9×13 inch pan with  
graham crackers. (You  
may have to cut some of  
the crackers so they fit  
neatly.)

-Spread half of pudding  
mixture over graham  
cracker layer.

-Top with another layer  
of graham crackers and  
the remaining pudding.

-Top all with a final  
layer of graham crackers  
bumpy side down. (This  
will make the top look  
smooth.)

-Put the tub of  
chocolate frosting in the  
microwave and warm for  
about 45 seconds.

-Pour this on top of the  
final layer of graham  
crackers.

-Smooth to corners.

-Microwave a second tub  
of frosting if needed.

-Refrigerate at least  
four hours before serving  
to allow the graham  
crackers to soften.

Grandma Obsidian's Pound  
Cake (Ton Cake)  
By Grandma Obsidian

"Dad came to call this

recipe ton cake, because of all the ingredients.”

Ingredients:

1 Pound Of Butter (4 Sticks)  
6 Ounces Cream Cheese  
10 Eggs  
3 Cups Granulated Sugar  
4 Cups Sifted Cake Flour  
1 Teaspoon Baking Powder  
1 Teaspoon Vanilla Extract  
1 Teaspoon Almond Extract

-Cream the butter and cream cheese. When it turns fluffy, add the sugar and beat for 3 minutes.

-Add 1 egg at a time, beating for one minute after each egg is added.

-Add flour 1 cup at a time, mixing well after each cup is added.

-Add vanilla and almond extract, and beat for one minute.

-Pour cake mix in greased 10 inch tube pan.

-Bake at 325 degrees for 30 minutes, then lower the temperature to 300 degrees, and bake for 55-60 minutes longer.

-Test with toothpick to make sure its done.

-Sprinkle with powdered sugar, or frost.

You can also use different cake molds, an Easter bunny cake mold for example.

Mrs. Obsidian’s Nut Cups  
By Mrs. Obsidian

“She let me steal this one for you guys. My favorite cookie that she makes during the holidays.”

Ingredients:

3 Ounces Cream Cheese  
(softened)  
1 Cup Flour  
1/2 Cup Of Butter (2  
sticks, softened)

For the Filling:

1 Cup Of Walnuts  
(chopped)  
1 Egg  
3/4 Cup Brown Sugar  
1 Tbs. Butter (softened)  
1 Teaspoon Vanilla Extract

-Cream the butter and  
cream cheese together,  
and add flour. Mix well.  
-Chill in refrigerator for  
at least 2 hours.  
-Combine filling ingredients  
in large bowl.  
-Pinch dough and roll into  
3/4 – 1 inch balls and  
place in ungreased  
mini-muffin pan.  
-Use a tart shaper or  
shot glass to form the  
cups.  
-Fill each cup 3/4 of  
the way with the filling.  
-Bake at 375 degrees  
for 20 minutes.  
-Let cool before dusting  
with powdered sugar.

Goblin Tootsie Rolls  
By Mrs. Bug

2 Tbs. Butter (softened)  
1/2 Cup Unsweetened  
Cocoa Powder  
3 Cups Confectioner's  
Sugar  
1 Teaspoon Vanilla Extract  
3/4 Cup Powdered Milk  
1/2 Cup White Corn  
Syrup

-Mix all ingredients  
together.  
-Knead as you would for  
a loaf of bread.  
-Roll into rope shapes,  
and cut into desired  
lengths.  
-Wrap with plastic wrap

to keep.

## Dessert Drinks:

### Page / Recipe

101 / Key Lime Pie

Martini

104 / Oatmeal Cookies

on the Rocks

107 / Drunken Donuts

110 / Red Velvet Cocktail

113 / Almond Joy Martini

115 / Slug's Goblin

Coffee

Key Lime Pie Martini

By EM Obsidian

### Ingredients:

Graham Cracker (crushed)

For Rimming The Glass

2 Lime Wedges

1/2 Ounce Lime Juice

-or- Roses Lime

2 Tbs. Coco Lopez Cream

Of Coconut

1 Ounce Pineapple Juice

1 Ounce Cream

-Rim cocktail glass with  
graham cracker crumbs.

-Fill a shaker with ice,  
and add ingredients.

-Shake well, and strain  
into martini glass.

-Garnish with lime wedge.

Oatmeal Cookies On The  
Rocks

By EM Falcon

### Ingredients:

3/4 Ounce Bailey's Irish  
Crème

1/2 Ounce Butterscotch  
Schnapps

1/4 Ounce Goldschlager

1/4 Ounce Jaegermeister

4 Ounces Half & Half

-Add all ingredients to  
cocktail mixer with ice.

-Shake well, and serve.

Drunken Donuts Cocktail

By EM Obsidian

Ingredients:

2 Ounces Espresso Vodka  
1 Ounce Chocolate Liqueur  
1 Ounce Coffee Liqueur  
2 Ounces Coffee  
Splash Of Hazelnut Coffee  
Creamer  
Donut Hole For Garnish

-In a shaker with ice, mix all of the ingredients, and shake well.

-Slice a donut hole in half, and use as garnish.

Red Velvet Cocktail  
By EM Obsidian

Ingredients:

2 Ounces Vanilla Vodka  
1 Ounce Creme de Cacao  
1 Ounce Buttermilk  
1 Tbs. Chocolate Sauce  
3 Drops Red Food Coloring  
8 Drops Vanilla Extract  
Ice  
Can Of Frosting (to rim glass)

-Add all ingredients to a shaker with ice, and shake well.

-Strain, and pour into glass rimmed with frosting.

Almond Joy Martini  
By EM Obsidian

Ingredients:

1 Ounce Three Olives  
Chocolate Vodka  
1 Ounce Frangelico  
1 Ounce Coconut Rum

-Combine all ingredients in a cocktail mixer, and shake until well blended.

-Strain into a chilled martini glass.

Slug's Goblin Coffee  
By Sluggy

Ingredients:

1 Cup Of Coffee  
1 Shot Of Whiskey

-Pore yuuself a cup of  
cafee.

-Usins add shot of humie  
whiskey!

-Pares well wif turnip  
yum yum iced creamz!